

Online Material

Table II (electronic-only material). Mean values and standard deviations ($n = 10$) for fatty acid composition ($\text{g}\cdot 100 \text{ g}^{-1}$ FA) in Azeitão (A), Évora (E) and Nisa (N) milks and cheeses. Minimum ripening time (1) and after 3 months of extended ripening (2).

	Milk A	Cheese A (1)	Cheese A (2)	Milk E	Cheese E (1)	Cheese E (2)	Milk N	Cheese N (1)	Cheese N (2)
C4	4.00 ± 1.020	4.16 ± 0.925	7.22 ± 1.881	4.04 ± 0.461	6.39 ± 0.779	5.28 ± 1.297	4.29 ± 1.096	4.42 ± 0.984	4.38 ± 0.571
C6	3.08 ± 0.494	3.29 ± 0.498	4.71 ± 0.978	3.36 ± 0.301	4.456 ± 0.649	3.93 ± 0.776	3.36 ± 0.602	3.10 ± 0.559	3.11 ± 0.348
C7	0.03 ± 0.006	0.04 ± 0.008	0.04 ± 0.007	0.04 ± 0.007	0.05 ± 0.009	0.05 ± 0.008	0.03 ± 0.008	0.03 ± 0.005	0.03 ± 0.003
C8	2.65 ± 0.350	2.98 ± 0.415	3.47 ± 0.609	2.78 ± 0.246	3.59 ± 0.591	3.16 ± 0.506	2.76 ± 0.366	2.58 ± 0.369	2.56 ± 0.221
C9	0.07 ± 0.009	0.08 ± 0.011	0.07 ± 0.010	0.08 ± 0.015	0.08 ± 0.022	0.08 ± 0.012	0.06 ± 0.011	0.07 ± 0.058	0.06 ± 0.005
C10	6.88 ± 0.839	7.35 ± 0.606	8.27 ± 1.193	7.31 ± 0.577	8.57 ± 1.457	7.97 ± 0.872	7.11 ± 0.751	6.69 ± 0.786	6.50 ± 0.355
C10:1	0.23 ± 0.036	0.22 ± 0.029	0.25 ± 0.035	0.23 ± 0.025	0.28 ± 0.053	0.28 ± 0.034	0.26 ± 0.030	0.22 ± 0.024	0.22 ± 0.019
C11	0.12 ± 0.050	0.29 ± 0.163	0.10 ± 0.031	0.15 ± 0.090	0.16 ± 0.114	0.25 ± 0.175	0.10 ± 0.044	0.21 ± 0.105	0.16 ± 0.077
C12	3.93 ± 0.286 ^a	3.98 ± 0.289 ^a _x	4.08 ± 0.334 ^a _x	4.16 ± 0.299 ^a	4.44 ± 0.598 ^a _x	4.32 ± 0.286 ^a _x	4.09 ± 0.354 ^a	3.93 ± 0.453 ^a _x	3.78 ± 0.156 ^a _{xy}
C12:1	0.04 ± 0.008	0.04 ± 0.010	0.03 ± 0.009	0.04 ± 0.008	0.04 ± 0.014	0.04 ± 0.012	0.05 ± 0.007	0.04 ± 0.011	0.04 ± 0.005
iC13	0.10 ± 0.009	0.10 ± 0.020	0.10 ± 0.010	0.10 ± 0.011	0.10 ± 0.018	0.10 ± 0.013	0.09 ± 0.031	0.09 ± 0.016	0.09 ± 0.009
aiC13	0.04 ± 0.037	0.01 ± 0.002	0.01 ± 0.005	0.01 ± 0.002	0.01 ± 0.004	0.01 ± 0.002	0.02 ± 0.003	0.01 ± 0.003	0.01 ± 0.002
C13	0.09 ± 0.007	0.08 ± 0.008	0.08 ± 0.007	0.09 ± 0.008	0.09 ± 0.015	0.09 ± 0.008	0.08 ± 0.028	0.08 ± 0.014	0.07 ± 0.003
iC14	0.11 ± 0.010	0.10 ± 0.015	0.09 ± 0.010	0.09 ± 0.009	0.09 ± 0.011	0.09 ± 0.010	0.09 ± 0.034	0.10 ± 0.015	0.10 ± 0.004
C14	10.48 ± 0.532 ^a	10.6 ± 0.361 ^a _x	10.5 ± 0.436 ^a _x	10.32 ± 0.332 ^a	10.3 ± 0.684 ^a _x	10.3 ± 0.446 ^a _x	10.49 ± 0.529 ^a	10.4 ± 0.953 ^a _x	9.89 ± 0.211 ^a _{xy}
C14:1	0.14 ± 0.020	0.14 ± 0.028	0.13 ± 0.015	0.16 ± 0.020	0.13 ± 0.060	0.17 ± 0.031	0.18 ± 0.033	0.12 ± 0.078	0.15 ± 0.018
iC15	0.35 ± 0.022	0.32 ± 0.031	0.29 ± 0.035	0.28 ± 0.035	0.23 ± 0.064	0.27 ± 0.024	0.31 ± 0.016	0.27 ± 0.075	0.31 ± 0.022
aiC15	0.43 ± 0.029	0.42 ± 0.023	0.40 ± 0.023	0.39 ± 0.046	0.39 ± 0.050	0.41 ± 0.031	0.37 ± 0.025	0.038 ± 0.037	0.37 ± 0.013
C15	0.82 ± 0.084	0.86 ± 0.046	0.82 ± 0.048	0.77 ± 0.052	0.75 ± 0.070	0.78 ± 0.050	0.79 ± 0.033	0.80 ± 0.108	0.76 ± 0.014
C15:1	0.09 ± 0.051	0.12 ± 0.012	0.10 ± 0.006	0.07 ± 0.057	0.09 ± 0.011	0.03 ± 0.066	0.17 ± 0.088	0.11 ± 0.012	0.12 ± 0.044
iC16	0.27 ± 0.027	0.32 ± 0.123	0.24 ± 0.038	0.29 ± 0.067	0.27 ± 0.117	0.25 ± 0.102	0.19 ± 0.134	0.42 ± 0.133	0.32 ± 0.085
C16	24.75 ± 0.377 ^a	24.8 ± 0.702 ^a _x	23.9 ± 0.931 ^b _x	23.89 ± 0.761 ^a	22.9 ± 0.936 ^a _y	23.2 ± 0.829 ^{ab} _x	23.68 ± 0.528 ^a	23.6 ± 0.714 ^a _y	23.2 ± 0.593 ^a _x

Table II (electronic-only material). Continued.

	Milk A	Cheese A (1)	Cheese A (2)	Milk E	Cheese E (1)	Cheese E (2)	Milk N	Cheese N (1)	Cheese N (2)
C16:1 r9	0.21 ± 0.039	0.25 ± 0.027	0.24 ± 0.026	0.27 ± 0.020	0.23 ± 0.061	0.27 ± 0.023	0.21 ± 0.077	0.26 ± 0.017	0.27 ± 0.019
C16:1 c7	0.38 ± 0.057	0.43 ± 0.022	0.42 ± 0.013	0.43 ± 0.023	0.38 ± 0.055	0.41 ± 0.046	0.37 ± 0.130	0.44 ± 0.021	0.44 ± 0.010
C16:1 c9	0.85 ± 0.078	0.82 ± 0.033	0.77 ± 0.048	0.86 ± 0.050	0.82 ± 0.083	0.85 ± 0.064	0.81 ± 0.288	0.87 ± 0.070	0.85 ± 0.024
iC17	0.34 ± 0.024	0.37 ± 0.021	0.34 ± 0.057	0.33 ± 0.020	0.30 ± 0.040	0.33 ± 0.021	0.28 ± 0.100	0.34 ± 0.015	0.34 ± 0.009
aiC17	0.37 ± 0.026	0.36 ± 0.014	0.35 ± 0.033	0.37 ± 0.023	0.35 ± 0.044	0.37 ± 0.024	0.33 ± 0.012	0.36 ± 0.042	0.34 ± 0.006
C17	0.50 ± 0.056	0.53 ± 0.056	0.48 ± 0.048	0.49 ± 0.039	0.42 ± 0.055	0.46 ± 0.040	0.49 ± 0.083	0.49 ± 0.062	0.46 ± 0.020
C17:1	0.24 ± 0.018	0.23 ± 0.015	0.21 ± 0.021	0.22 ± 0.018	0.19 ± 0.036	0.22 ± 0.023	0.21 ± 0.022	0.22 ± 0.034	0.21 ± 0.013
C18	10.48 ± 1.117 ^a	9.59 ± 0.599 ^b _x	8.04 ± 2.829 ^c _x	9.75 ± 0.732 ^a	8.94 ± 0.831 ^b _y	9.22 ± 0.582 ^{a,b} _y	10.35 ± 0.654 ^a _z	10.5 ± 0.957 ^a _z	10.7 ± 0.361 ^a _z
C18:1r9 ¹	2.74 ± 0.354 ^a	3.19 ± 0.320 ^b _x	3.06 ± 0.218 ^{a,b} _x	3.58 ± 0.694 ^a	3.33 ± 0.592 ^a _x	3.32 ± 0.480 ^a _x	3.19 ± 0.565 ^a _x	3.62 ± 0.495 ^a _x	3.50 ± 0.538 ^a _x
C18:1c9	18.69 ± 2.327 ^a	16.7 ± 0.790 ^{a,b} _x	15.4 ± 1.684 ^b _x	18.17 ± 0.788 ^a	16.5 ± 1.93 ^a _x	17.1 ± 0.926 ^{b,a} _y	18.81 ± 1.211 ^a _y	18.6 ± 2.005 ^a _y	19.7 ± 0.598 ^a _z
C18:1c11	0.26 ± 0.080	0.23 ± 0.037	0.23 ± 0.025	0.30 ± 0.036	0.27 ± 0.036	0.26 ± 0.098	0.31 ± 0.021	0.31 ± 0.052	0.32 ± 0.024
C18:2r9,r12	0.44 ± 0.103	0.58 ± 0.099	0.55 ± 0.048	0.53 ± 0.099	0.47 ± 0.092	0.51 ± 0.153	0.49 ± 0.109	0.55 ± 0.063	0.57 ± 0.057
C18:2c9,r12	0.40 ± 0.100	0.56 ± 0.082	0.53 ± 0.036	0.56 ± 0.118	0.49 ± 0.104	0.54 ± 0.170	0.49 ± 0.098	0.55 ± 0.081	0.57 ± 0.052
C18:2r9,c12	0.20 ± 0.032	0.19 ± 0.018	0.18 ± 0.029	0.19 ± 0.060	0.16 ± 0.065	0.20 ± 0.063	0.17 ± 0.017	0.20 ± 0.036	0.21 ± 0.041
C18:2 n-6	2.89 ± 0.527 ^a	2.67 ± 0.135 ^a _x	2.47 ± 0.290 ^{b,a} _x	2.89 ± 0.180 ^a	2.64 ± 0.265 ^a _x	2.73 ± 0.244 ^a _y	2.60 ± 0.179 ^a _x	2.69 ± 0.140 ^a _x	2.71 ± 0.131 ^a _{x,y}
C18:2 CLA	0.91 ± 0.130	0.99 ± 0.127	0.90 ± 0.083	0.97 ± 0.088	0.88 ± 0.098	0.93 ± 0.137	1.02 ± 0.108	1.07 ± 0.140	1.15 ± 0.085
C18:3 n-3	0.48 ± 0.311 ^a	0.77 ± 0.144 ^b _x	0.74 ± 0.075 ^b _x	0.70 ± 0.120 ^a	0.64 ± 0.125 ^a _y	0.69 ± 0.159 ^a _x	0.63 ± 0.100 ^a	0.72 ± 0.044 ^b _{x,y}	0.73 ± 0.049 ^b _x
C20	0.35 ± 0.175	0.26 ± 0.095	0.24 ± 0.046	0.26 ± 0.030	0.34 ± 0.043	0.24 ± 0.035	0.30 ± 0.028	0.32 ± 0.034	0.32 ± 0.027
C20:1 c9	0.05 ± 0.030	0.04 ± 0.027	0.02 ± 0.024	0.04 ± 0.014	0.05 ± 0.083	0.03 ± 0.016	0.03 ± 0.019	0.04 ± 0.018	0.05 ± 0.008

Comparison between milk and cheeses: means within a row with different superscript letters are significantly different ($P < 0.05$)

Comparison between the three types of cheese with minimum ripening time (regular font style) and with extended ripening time (bold font style): means within a row with different subscript letters are significantly different ($P < 0.05$)

¹ Partial co-elution of *trans*-9 isomer with minor amounts of *trans*-11 isomer. Values presented refer to the sum of both isomers.